SCIENTIFIC BAR-KEEPING

A COLLECTION OF RECIPES USED BY LEADING BAR KEEPERS IN MAKING STANDARD AND NEW FANCY MIXED DRINKS. RELIABLE DIRECTIONS FOR PRESERVING NATIVE AND FOREIGN WINES, ALES BEER AND LIQUORS.

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RELIABLE DIRECTIONS FOR PRESERVING NATIVE AND FOREIGN WINES, ALES, BEER AND LIQUORS.

CAREFULLY COMPILED AND REVISED.

E. N. COOK & CO., Publishers,

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SCIENTIFIC BAR-KEEPING.

ABSINTHE COCKTAIL.—Fill glass with ice; 3 or 4 dashes of gum syrup ; 1 dash of bitters ; 1 dash of anisette ; ¼ wine glass of water ; ¾ wine glass of absinthe. Shake it well ; strain into a fancy cocktail glass ; squeeze a lemon peel on top. (*Use a large bar glass.*)

GIN COCKTAIL.—3 or 4 dashes of gum syrup ; 2 dashes of bitters ; 1 wine glass of gin ; 1 or 2 dashes of Curacoa ; 1 small piece of lemon peel. Fill one-third full of fine ice ; shake well and strain in a glass. (*Use small bar glass.*)

BRANDY COCKTAIL.—3 or 4 dashes of gum syrup ; 2 dashes of bitters ; 1 wine glass of brandy ; 1 or 2 dashes of Curacoa ; 1 small piece of lemon peel. Fill ⅓ full of fine ice, shake well and strain in a glass. (*Use small bar glass.*)

BRANDY COCKTAIL, FANCY.—2 dashes Boker's (or Angostura) Bitters; 3 dashes gum syrup; 2 dashes Maraschino ; 1 dash absinthe ; 1 small piece of the yellow rind of a lemon, twisted to express the oil ; 1 small wine glass of

brandy. Fill glass one-third full of shaved ice; shake well and strain into a fancy cocktail glass. The flavor is improved by moistening the edge of the cocktail glass with a piece of lemon. (*Use ordinary bar glass.*)

CHAMPAGNE COCKTAIL.—(Per glass.) ½ teaspoonful of sugar, or put a lump of sugar in each glass; 1 or 2 dashes of bitters; 1 piece of lemon peel. Fill tumbler one-third full of broken ice, and fill balance with wine. Shake well and serve. (*One quart bottle of wine to every six large glasses.*)

MANHATTAN COCKTAIL.—2 or 3 dashes of gum syrup; 2 or 3 dashes of bitters; 1 wine glass of Italian vermouth; one wine glass of whisky. Fill the glass with ice; shake well; strain into a cocktail glass; squeeze the juice of lemon rind and serve.

WHISKY COCKTAIL.—3 or 4 dashes of gum syrup; 2 dashes of bitters; 1 wine glass of whisky; 1 or 2 dashes of Curacoa; 1 small piece of lemon peel. Fill ⅓ full of fine ice, shake well and strain in a glass. (*Use small bar glass.*)

EAST INDIA COCKTAIL.—Fill the glass with fine ice; 1 teaspoonful of raspberry syrup; 1 teaspoonful of Curacoa; 2 or 3 dashes of bitters; 2 dashes of Maraschino; 1 wine glass of brandy; stir up with a spoon, strain into a cocktail glass and twist a piece of lemon peel on top. (*Use large bar glass.*)

VERMOUTH COCKTAIL.—¾ glass of shaved ice ; 4 to 5 dashes of gum ; 1 or 2 dashes of bitters ; 2 dashes of Maraschino ; 1 wine glass of vermouth. Stir up well with a spoon ; strain it into a cocktail glass ; twist a piece of lemon peel on top and serve.

JAPANESE COCKTAIL.—1 tablespoonful of orgeat syrup ; ½ teaspoonful of Bogart's bitters ; one wine glass of brandy ; 1 to 2 pieces of lemon peel. Fill the tumbler one-third with ice and stir well with spoon.

JERSEY COCKTAIL.—1 teaspoonful of sugar ; 2 dashes of bitters. Fill tumbler with cider, and mix well, with lemon peel on top.

OLD TOM GIN COCKTAIL.—2 or 3 dashes of gum syrup ; 1 or 2 dashes of bitters ; 1 or 2 dashes of Curacoa or absinthe, if required ; 1 wine glass of Old Tom gin ; fill the glass with fine shaved ice ; stir up well with a spoon, strain it into a cocktail glass, twist a piece of lemon peel on top. (*Use large bar glass.*)

SODA COCKTAIL.—4 or 5 small lumps of broken ice ; 5 or 6 dashes of bitters ; 1 or 2 slices of orange ; 1 teaspoonful of sugar ; fill up the glass with a bottle of lemon soda water, stir up well with a spoon and serve. In mixing this drink attention must be paid not to let the foam of the soda spread over the glass. (*Use large bar glass.*)

COCKTAIL FOR BOTTLING.—5 gallons spirits ; 2 gallons water ; 1 quart gum syrup ; ¼ pint essence of Cognac ; 1 ounce tincture of cloves ; 1 ounce tincture of gentian ; 2 ounces tincture of orange peel ; ¼ ounce tincture of cardamons ; ¼ ounce tincture of liquorice root. Mix the essence and tinctures with a portion of the spirits ; add the remainder of the ingredients, and color with a sufficient quantity of solferino and caramel (in equal parts) to give the desired color.

GIN FIZZ.—4 or 5 dashes of gum syrup ; juice of ½ a lemon ; 1 small wine glass of gin. Fill the glass ½ full of shaved ice ; shake up well and strain into a glass ; fill up the glass with Seltzer water from a syphon and drink without hesitation. (*Use small bar glass.*)

SANTA CRUZ RUM FIZZ.—4 or 5 dashes of gum syrup ; juice of ½ a lemon ; 1 small wine glass of Santa Cruz rum. Fill the glass ½ full of shaved ice, shake up well and strain into a glass ; fill up the glass with Seltzer water from a syphon and drink without hesitation. (*Use small bar glass.*)

WHISKY FIZZ.—4 or 5 dashes of gum syrup ; juice of ½ a lemon ; 1 small wine glass of whisky. Fill the glass half full of shaved ice ; shake up well and strain into a glass ; fill up the glass with Seltzer water from a syphon and drink without hesitation. (*Use small bar glass.*)

BRANDY FIZZ.—4 or 5 dashes of gum syrup; juice of ½ a lemon; 1 small wine glass of brandy. Fill the glass ½ full of shaved ice; shake up well and strain into a glass; fill up the glass with Seltzer water from a syphon and drink without hesitation. (*Use small bar glass.*)

STRAWBERRY FIZZ.—½ tablespoonful of sugar; 2 or 3 dashes of lemon juice; 1 wine glass of Old Tom gin, dissolved well; 1 egg (the yolk only); ¾ glass filled with fine shaved ice; a few dashes of strawberry syrup. Shake up well with a shaker; strain it into a good-sized fizz glass; fill up the glass with syphon Seltzer or Vichy water; mix well and serve while foaming.

GOLDEN FIZZ.—½ tablespoonful of sugar; 2 or 3 dashes of lemon-juice; 1 wine glass of Old Tom gin, dissolved well; 1 egg (the yoke only); ¾ glass filled with fine shaved ice. Shake up well with shaker; strain it into a good-sized fizz glass, fill up the glass with syphon Seltzer or Vichy water; mix well and serve while foaming.

SILVER FIZZ.—½ tablespoonful of sugar; 2 or 3 dashes lemon juice; 1 wine glass of Old Tom gin, disolved well; 1 egg (the white only); ¾ glass filled with fine shaved ice. Shake up well with a shaker; strain it into a good-sized fizz glass; fill up the glass with syphon Seltzer or Vichy water; mix well and serve while foaming.

MORNING GLORY FIZZ.—¾ tablespoonful of sugar; 3 or 4 dashes of lemon juice; 2 or 3 dashes of lime juice; 3 or 4 dashes of absinthe, dissolved well with little water; ¾ glass filled with fine shaved ice; 1 egg (the white only); 1 wine glass of Scotch whisky. Shake briskly with a shaker; strain it into a good-sized bar glass; fill up the balance with Seltzer or Vichy water and serve while foaming. (*Use a large bar glass.*)

RUM DAISY.—3 or 4 dashes of gum syrup; 2 or 3 dashes orange cordial; the juice of ½ a lemon; 1 small wine glass of rum. Fill glass ½ full of shaved ice, shake well and strain into a glass and fill up with Seltzer water from a syphon. (*Use small bar glass.*)

WHISKY DAISY.—3 or 4 dashes of gum syrup; 2 or 3 dashes orange cordial; the juice of ½ a lemon; 1 small wine glass of whisky. Fill glass ½ full of shaved ice, shake well and strain into a glass, and fill up with Seltzer water from a syphon. (*Use small bar glass.*)

GIN DAISY.—3 or 4 dashes of gum syrup; 2 or 3 dashes orange cordial; the juice of ½ a lemon; 1 small wine glass of gin. Fill glass ½ full of shaved ice, shake well and strain into a glass, and fill up with Seltzer water from a syphon. (*Use small bar glass.*)

BRANDY DAISY.—3 or 4 dashes gum syrup; 2 or 3 dashes orange cordial; the juice of half a lemon; 1 small wine-glass of brandy. Fill glass half full of shaved ice; shake well and strain into a glass, and fill up with Seltzer water from a syphon. (*Use small bar glass.*)

TOM COLLINS.—5 or 6 dashes of gum syrup; juice of a small lemon; 1 large wine glass of whisky. Fill the glass half full of shaved ice; shake up well and strain into a large bar glass; fill up the glass with plain soda water, and imbibe while it is lively. (*Use large bar glass.*)

JOHN COLLINS.—1 tablespoonful of sugar; 5 to 6 dashes of lemon juice; 1 wine glass of Holland gin; 4 or 5 small lumps of ice; open a bottle of plain soda, pour this into the ingredients, mix up well, remove the ice and serve.

ABSINTHE.—1 wine glass of absinthe. Pour water, drop by drop, until the glass is full. Never use a spoon. (*Use small bar glass.*)

WHISKY SOUR.—This drink is made with the same ingredients as the brandy fix—omitting all fruits except a small piece of lemon, the juice of which must be pressed in the glass.

SANTA CRUZ SOUR.—½ tablespoonful of sugar ; 3 or 4 dashes of lemon juice ; 1 squirt Seltzer water, dissolved well with a spoon ; ½ glass of fine shaved ice ; 1 wine glass of Santa Cruz rum. Mix well, place your fruit in season into a sour glass, and strain your above ingredients into the fruit and serve. (*Use large bar glass.*)

GIN SOUR.—½ tablespoonful sugar ; 3 or 4 dashes of lemon juice ; 1 squirt of Seltzer water ; dissolve well the sugar and lemon with a spoon ; ¾ filled with fine shaved ice ; 1 wine glass of Holland gin. Mix well, strain it into a sour glass, and dress with a little fruit in season and serve. (*Use small bar glass.*)

JAMAICA RUM SOUR.—½ tablespoonful of sugar ; 2 or 3 dashes of lemon juice ; 1 squirt of Seltzer water, dissolved well ; ¾ glass filled with fine shaved ice ; 1 wine glass Jamaica rum. Stir with a spoon, and strain it into a sour glass ; ornament with fruit and serve. (*Use large bar glass.*)

MEDFORD RUM SOUR.—½ tablespoonful of sugar ; 1 squirt of Seltzer, dissolved well ; 1 wine glass full of Medford rum ; fill the glass half full with ice ; stir well with a spoon ; strain into a sour glass ; ornament with fruit, etc., and serve. (*Use large bar glass.*)

WHISKY CRUSTA.—Crusta is made the same as fancy cocktails, with a little lemon juice and a small lump of ice added; mix the ingredients in a small tumbler, then take a fancy red wine glass, anoint the rim with lemon juice and dip it in pulverized white sugar, so that the sugar will cling to the edge of the glass; pare ½ a lemon the same as you would an apple (all in one piece) so that the paring will fit in the glass; then strain the crusta into it. (*Use small bar glass.*)

GIN CRUSTA.—Crusta is made the same as in fancy cocktails, with a little lemon juice and a small lump of ice added; mix the ingredients in a small tumbler, then take a fancy red wine glass, anoint the rim with lemon juice and dip it in pulverized white sugar, so that the sugar will cling to the edge of the glass; pare ½ a lemon the same as you would an apple (all in one piece), so that the paring will fit in the wine glass then strain the crusta into it. (*Use small bar glass.*)

SANTA CRUZ CRUSTA.—Take a nice lemon the same size as your wine glass, cut off the ends, and peel it the same as you would an apple; put the lemon into the glass, so that it will cover the entire inside of the glass; dip the edge of the glass and the lemon peel in pulverized sugar, and mix as follows: 3 or 4 dashes of orchard syrup; 1 dash of bitters; ½ glass of fine ice; 1 small dash of lemon juice; 2 dashes of Marschino; 1 glass of Santa Cruz rum; mix well with a spoon and strain into a wine glass, and dress with small pieces of pine-apple and strawberries and serve.

BRANDY CRUSTA.—Crusta is made the same as fancy cocktails, with a little lemon juice and a small lump of ice added. Mix the ingredients in a small tumbler, then take a fancy red wine glass, anoint the rim with lemon juice, and dip it in pulverized white sugar, so that the sugar will cling to the edge of the glass. Pare half a lemon the same as you would an apple (all in one piece), so that the paring will fit in the wine glass; then strain the crusta into it. (*Use small bar glass.*)

GIN FIX.—1 tablespoonful of sugar; ¼ of a lemon; ½ a wine glass of water; 1 wine glass of gin; fill a tumbler ⅔ full of shaved ice; stir with a spoon and dress the top with fruit. (*Use small bar glass.*)

BRANDY FIX.—1 tablespoonful of sugar; ¼ of a lemon; ½ a wine glass of water; 1 wine glass of brandy. Fill a tumbler ⅔ full of shaved ice; stir with a spoon, and dress the top with fruit. (*Use small bar glass.*)

SANTA CRUZ FIX.—½ tablespoonful of sugar; 2 or 3 dashes of lemon juice; ½ pony glass of pine-apple syrup; ½ wine glass of water, dissolved well with a spoon; fill up the glass with fine ice; 1 wine glass of Santa Cruz rum; stir up well, ornament the top with fruit and berries in season and serve with a straw. (*Use large bar glass.*)

FANCY BRANDY SMASH.—½ tablespoonful of sugar; ½ wine glass of water; 3 or 4 sprigs of fresh mint, dissolved well; ½ glass of shaved ice; 1 wine glass of brandy; stir up well with a spoon, strain it into a fancy bar glass, and ornament it with a little fruit in season and serve. (*Use large bar glass.*)

BRANDY SMASH.—½ tablespoonful of sugar; 2 or 3 sprigs of fresh mint, dissolved well with a little water until the essence of the mint is extracted; ½ glass of shaved ice; 1 wine glass of brandy. Stir up well with a spoon, strain it into a sour glass, ornament with a little fruit and serve.

GIN SMASH.—½ tablespoonful of sugar; 2 or 3 sprigs of fresh mint, dissolved with a little water until the essence of the mint is extracted; ½ glass of shaved ice; 1 wine glass of Holland gin. Stir up well with a spoon, strain it into a sour glass, ornament with a little fruit and serve.

WHISKY SMASH.—½ tablespoonful of sugar; 2 or 3 sprigs of fresh mint, dissolved well with a little water until the essence of the mint is extracted; ½ glass of shaved ice; 1 wine glass of whisky. Stir up well with a spoon, strain it into a sour glass, ornament with a little fruit and serve.

LOCOMOTIVE.—Put 2 yolks of eggs into a goblet with an ounce of honey, a little essence of cloves and a liquor glass of Curacoa; add a pint of high Burgundy made hot, whisk well together, and serve hot in glasses.

SLEEPER.—To a gill of old rum add 1 ounce of sugar, 2 yolks of eggs and the juice of half a lemon; boil half a pint of water with 6 cloves, 6 coriander seeds and a bit of cinnamon; whisk all together and strain them into a tumbler.

BLACK STRAP.—1 wine glass of Jamacia rum; 1 tablespoonful of molasses. This drink can either be made in summer or winter; if in the former season, mix in 1 tablespoonful of water and cool with shaved ice; if in the latter, fill up the tumbler with boiling water. Grate a little nutmeg on top. (*Use small bar glass.*)

WHITE LION.—1½ teaspoonfuls of pulverized white sugar; ½ a lime (squeeze out juice and put rind in glass); 1 wine glass Santa Cruz rum; ½ teaspoonful of Curacoa; ½ teaspoonful of raspberry syrup. Mix well, ornament with berries and cool with shaved ice. (*Use small bar glass.*)

KNICKERBOCKER.—½ a lime, or lemon, squeeze out the juice, and put rind and juice in the glass; 2 teaspoonfuls of raspberry syrup; 1 wine glass of Santa Cruz rum; ½ teaspoonful of Curacoa. Cool with shaved ice; shake up well, and ornament with berries. (*Use small bar glass.*)

BISHOP.—Roast 4 good-sized bitter oranges till they are of a pale-brown color, lay them in a tureen, and put over them ½ a pound of pounded loaf sugar and 3 glasses of claret; place the cover on the tureen and let it stand till the next day. When required for use, put the tureen into a pan of boiling water, press the oranges with a spoon, and run the juice through a sieve; then boil the remainder of the bottle of claret, taking care that it does not burn; add it to the strained juice, and serve it warm in glasses. Port wine will answer the purpose as well as claret.

ARCHBISHOP.—Stick an orange full of cloves, and roast it before a fire. When brown enough, cut it in quarters, and pour over it a quart of hot claret; add sugar to the taste, let the mixture simmer for half an hour.

PROTESTANT BISHOP.—4 tablespoonfuls of white sugar; 2 tumblers of water; 1 lemon, in slices; 1 bottle of claret; 3 table spoonfuls of Santa Cruz or Jamaica rum; ice.

BLUE BLAZER.—1 wine glass of Scotch whisky; 1 wine glass of boiling hot water. Put the whisky and boiling water in a wine glass; ignite the liquid with fire, and while blazing mix both ingredients by pouring them 4 or 5 times from one glass to the other. If well done this will have the appearance of a continued stream of liquid fire. When in the serving glass allow the fire to burn for a second, then squeeze a piece of lemon rind into the blaze, and it will extinguish it. This is a very interesting and effective drink to make.

MINT JULEP.—1 tablespoonful of white pulverized sugar; 2½ tablespoonfuls of water; mix well with a spoon; take 3 or 4 sprigs of fresh mint and press them well in the sugar and water, until the flavor of the mint is extracted; add 1½ wine glasses of Cognac brandy, and fill the glass with fine shaved ice; then draw out the sprigs of mint and insert them in the ice with the stems downward, so that the leaves will be above, in the shape of a bouquet; arrange berries and small pieces of sliced orange on top in a tasty manner; dash with Jamaica rum, and sprinkle white sugar on top. Insert 2 straws. (*Use large bar glass.*)

GIN JULEP.—¾ of a tablespoonful of sugar; 3 or 4 sprigs of fresh mint; ½ wine glass full of water, dissolved well, until the essence of the mint is thoroughly extracted; fill up with fine ice; 1¼ glass of Holland gin; stir up well with a spoon, and ornament it the same as you would a mint julep and serve. (*Use large bar glass.*)

POUSSE CAFÉ.—⅖ Curacoa; ⅖ Kirschwasser; ⅕ Chartreuse. This is a celebrated Parisian drink. Serve in a small liquor glass with each cordial showing its color. (*Use small wine glass.*)

POUSSE L'AMOUR.—This is a delightful French drink. To mix it fill a small wine glass half full of Maraschino, then put in the pure yolk of an egg; surround the yolk with vanilla cordial, and dash the top with Cognac brandy. Pour each liquor carefully.

POUSSE CAFÉ A LA SANTINAS.—⅓ wine glass of Maraschino; ⅓ glass of Curacoa (red); ⅓ wine glass of French brandy, and serve. This drink is generally indulged in after partaking of a cup of black coffee, and attention must be paid to prevent the different liquors from running into each other. (*Use sherry wine glass.*)

POUSSE CAFÉ A LA FAIVRE.—⅓ of a glass of Benedictine; ⅓ of a glass of Curacoa (red); ⅓ of a glass of Kirschwasser; 2 or 3 drops of bitters, and serve. Attention must be paid to prevent the different colors from running into each other, but have each a separate appearance. (*Use sherry wine glass.*)

BRANDY CHAMPERELLE.—⅓ brandy; ⅓ bitters; ⅓ Curacoa. (*Use small wine glass.*)

BRANDY SCAFFA.—½ brandy; ½ Maraschino; 2 dashes of bitters. (*Use wine glass.*)

GOLDEN SLIPPER.—⅓ wine glass of Chartreuse (yellow); 1 yolk of a fresh cold egg; ⅓ wine glass of Danziger Goldwasser. The above drink is a great favorite of the American ladies, and must be mixed in a very careful manner, so that the yolk of the egg does not run into the liquor. (*Use a wine glass.*)

KNICKERBINE.—Particular attention must be paid to this drink, as well as to the Pousse Café, to prevent the liquors from running into each other, and that the yolk of the egg as well as the different liquors are separate from each other ; mix as follows : ⅓ sherry wine glass vanilla ; 1 fresh egg (the yolk only); cover the egg with Benedictine ; ⅓ sherry wine glass kümmel ; 1 or 2 drops bitters. (*Use a sherry wine glass.*)

KNICKERBINE BAKE.—Same composition as above, substituting kirsch for kümmel. Set the kirsch afire and while blazing carefully drop in an egg, which will cook in the heat of the flame. (*Use small wine glass.*)

TOM AND JERRY.—5 pounds sugar ; 12 eggs ; ½ small glass of Jamaica rum ; 1½ teaspoonfuls of ground cinnamon ; ½ teaspoonful of ground cloves and allspice.

Beat the whites of the eggs to a stiff froth and the yolks until they are as thin as water, then mix together and add the spice and rum, thicken with sugar until the mixture attains the consistency of a light batter.

In serving, take a small bar glass, and to one tablespoonful of the above mixture add one wine glass of brandy, and fill the glass with boiling water ; grate a little nutmeg on top. (*Use punch-bowl for the mixture.*)

TOM AND JERRY (COLD).—This drink is prepared on the same principle as hot Tom and Jerry, with the exception of using cold water or cold milk.

SHERRY COBBLER.—2 wine glasses of sherry ; 1 tablespoonful of sugar. Fill a tumbler with shaved ice ; shake well. Insert 2 slices of orange : 2 straws, and ornament with berries in season.

CHAMPAGNE COBBLER.—1 tablespoonful of sugar ; 1 piece each of orange and lemon peel. Fill the tumbler one-third full with shaved ice, and fill balance with wine ; ornament with berries (*One bottle of wine to four large bar glasses.*)

CATAWBA COBBLER.—1 teaspoonful of sugar dissolved in 1 tablespoonful of water ; 2 wine glasses full of wine. Fill tumbler with shaved ice, and ornament with sliced orange and berries.

PORT WINE COBBLER.—½ tablespoonful of sugar ; 1 pony glass of orchard syrup ; ½ wine glass of water, dissolved well with a spoon ; fill the glass with fine ice ; 1¼ wine glass of port wine ; mix up well, and ornament with grapes, fruit and berries on top, in season, and serve. (*Use large bar glass.*)

SAUTERNE COBBLER.—½ tablespoonful of sugar ; ½ wine glass orchard syrup ; ¼ wine glass of water, dissolved well with a spoon ; fill the glass up with fine shaved ice ; 1¼ wine glass of Sauterne wine ; stir up well, and ornament with grapes, oranges, pine-apples, berries, etc., and serve with a straw. (*Use large bar glass.*)

CALIFORNIA WINE COBBLER.—¾ tablespoonful of sugar; the juice of 1 orange, dissolved well with a little water; fill up the glass with fine shaved ice; 1½ wine glass of California wine; stir up well with a spoon; ornament with grapes, fruit and berries, in season, and top it off with a little port wine and serve with a straw. (*Use large bar glass.*)

RHINE WINE COBBLER.—1½ tablespoonfuls of sugar; ½ wine glass of water, dissolved well with a spoon; 1½ wine glass of Rhine wine; fill the glass up with shaved ice; stir up well with a spoon; ornament with grapes, orange, pine-apple and strawberries, in season; serve with a straw. (*Use large bar glass.*)

EGG NOGG.—1 egg; 1½ teaspoonfuls of sugar; 2 or 3 small lumps of ice. Fill the tumbler with cider and shake well. (*Use large bar glass.*)

SHERRY EGG NOGG.—1 tablespoonful of white sugar; 1 egg; 2 wine glasses of sherry. Dissolve the sugar with a little water; break the yolk of the egg in a large glass; put in one-quarter tumblerful of broken ice; fill with milk, and shake up until the egg is thoroughly mixed with the other ingredients, then grate a little nutmeg on top.

GENERAL HARRISON EGG NOGG.—1 fresh egg; 1 tablespoonful of sugar; 3 or 4 small lumps of ice; fill the glass with cider; shake well, strain it into a large bar glass, grate a little nutmeg on top and serve. The above drink is a very pleasant one, and is popular throughout the southern part of the country. (*Use large bar glass.*)

EGG NOGG (FOR TWENTY).—The yellow of 16 eggs and 12 tablespoonfuls of pulverized loaf-sugar, and beat them to the consistency of cream; to this add ⅔ of a nutmeg grated, and beat together; then mix in half a pint of good brandy or Jamaica rum, and 2 wine glasses of Maderia wine. Have ready the whites of the eggs, beat to a stiff froth, and beat them into the above mixture. When this is done, stir in six pints of good rich milk.

SHERRY AND EGG.—In preparing the above drink, place a small portion of sherry wine into the glass, barely enough to cover the bottom, to prevent the egg from sticking to the glass, then break an ice-cold egg into it; hand this out to the customer, and also the bottle of sherry wine to help himself. (*Use whisky glass.*)

GIN AND MOLASSES.—Pour into the glass a small portion of gin, to cover the bottom of it, then take one tablespoonful of New Orleans black molasses, and hand this out with a bar spoon, and the bottle of gin to the customer to help himself. Attention is called that hot water must be used to clean the glass after being used, as it will be impossible to clean it in any other way. (*Use whisky glass.*)

RHINE WINE AND SELTZER-WATER.—Fill large bar glass half full with Rhine wine, and fill balance with Seltzer-water.

STONE FENCE.—1 wine glass of whisky (Bourbon); 2 or 3 small lumps of ice. Fill up the glass with sweet cider. (*Use large bar glass.*)

PEACH AND HONEY.—1 tablespoonful of honey; 1 wine glass of peach brandy. Stir with a spoon. (*Use small bar glass.*)

BURNT BRANDY AND PEACH.—1 wine glass of Cognac; ½ tablespoonful of white sugar (burnt in a saucer or plate); 2 or 3 slices of dried peaches. Place the dried fruit in a glass and pour the liquid over them. (*Use small bar glass.*)

GIN AND TANSY.—Fill a quart decanter ⅓ full of tansy and pour in gin to fill up the balance ⅓ tansy to ⅔ gin. Serve to customers in a wine glass.

GIN AND PINE.—Split a piece of the heart of a green pine log into fine splints, about the size of a cedar lead-pencil, take 2 ounces of the same and put into a quart decanter, and fill the decanter with gin. Let the pine soak for two hours, and the gin will be ready to serve. (*Use wine glass.*)

BRANDY AND SODA.—3 or 4 lumps of broken ice; 1 wine glass of brandy; 1 bottle of plain soda water. Mix well with a spoon, but attention must be paid not to let the mixture spread over the glass. This is a very delicious drink in summer. (*Use large bar glass.*)

'ALF AND 'ALF.—The above is an old English drink, and has become quite a favorite in this country; it is prepared as follows: ½ glass of porter and the other ½ glass of ale; but in this country it is mostly understood to use half old and half new ale mixed; the proper way is to ask how the customer desires it. (*Use large bar glass.*)

MULLED WINE.—To every pint of wine allow 1 small tumblerful of water; sweeten and spice to taste. Boil the spice in the water until the flavor is extracted, then add the wine and sugar, and bring the whole to the boiling point; then serve with strips of crisp, dry toast, or with biscuits. The spices usually used for mulled wine are cloves, grated nutmeg, and cinnamon or mace. Any kind of wine may be mulled, but cider, port or claret are those usually selected for the purpose; and the latter requires a large proportion of sugar. The vessel that the wine is boiled in must be scrupulously clean.

MULLED WINE, WITH EGGS.—1 quart of wine; 1 pint of water; 1 tablespoonful of allspice, and nutmeg to taste; boil them together a few minutes; beat up 6 eggs with sugar to your taste; pour the boiling wine on the eggs, stirring it all the time. Be careful not to pour the eggs into the wine, or they will curdle.

FLIP.—The essential in all flips is to produce smoothness by the repeated pouring backward and forward between two vessels, beating up the eggs well in the first instance; sweetening and spicing according to taste.

RUM FLIP.—Keep grated ginger and nutmeg with a little fine dried lemon peel rubbed together in a mortar. To make a quart of flip :—Put ale on the fire to warm, and beat up 3 or 4 eggs with 4 ounces of moist sugar, a teaspoonful of grated nutmeg or ginger and a gill of good old rum or brandy. When the ale is nearly boiling, put it into one pitcher, and the rum and eggs, etc., into another; transfer from one pitcher to another till it is as smooth as cream.

ALE FLIP.—Put on the fire in a saucepan 1 quart of ale and let it boil; have ready the whites of 2 eggs and the yolks of 4, well beaten up separately; add them by degrees to 4 tablespoonfuls of moist sugar, and half a nutmeg grated. When all are well mixed, pour on the boiling ale by degrees, beating up the mixture continually; then pour it rapidly backward and forward from one jug to another, keeping one jug raised high above the other, till the flip is smooth and finely frothed.

EGG FLIP.—Put a quart of ale in a tinned saucepan on the fire to boil; in the meantime, beat up the yolks of 4, with the whites of 2 eggs, adding 4 tablespoonfuls of brown sugar and a little nutmeg; pour on the ale by degrees, beat-

ing up, so as to prevent the mixture from curdling; then pour back and forward repeatedly from vessel to vessel, raising the hand to as great a height as possible—which process produces the essential smoothness and frothing.

BRANDY FLIP.—1 teaspoonful of sugar; 1 wine glass of brandy. Fill the tumbler one-third full of hot water, mix and place toasted cracker on top, and grate nutmeg over it. (*Use small bar glass.*)

SHERRY FLIP.—1 fresh egg; ½ tablespoonful of sugar; ¾ glass of shaved ice; 1 wine glass of sherry, shake well, strain into a wine glass, grate nutmeg on top. (*Use large bar glass.*)

PORT WINE FLIP.—1 fresh egg; ½ tablespoonful of sugar; ¾ glass of shaved ice; 1 glass of port wine; shake up well with a shaker, strain it into a wine glass, grate a little nutmeg on top and serve. (*Use large bar glass.*)

GIN SLING.—Fill tumbler ⅓ full with boiling water; 1 wine glass gin; grate nutmeg on top.

HOT GIN SLING.—½ piece of loaf sugar, dissolved in a little hot water; 1 wine glass of Holland gin. Fill up the balance with hot water, stir with a spoon, grate a little nutmeg on top and serve. (*Use a hot water glass.*)

BRANDY SLING.—Fill tumbler ⅓ full with boiling water; 1 wine glass of brandy; grate nutmeg on top.

WHISKY SLING.—1 teaspoonful of sugar; ½ wine glass of water, dissolved well; 1 or 2 small lumps of ice; 1 glass full of whisky. Mix well, grate a little nutmeg on top and serve. (*Use small bar glass.*)

HOT WHISKY SLING.—Fill tumbler ⅓ full with boiling water; 1 wine glass of whisky; grate nutmeg on top.

HOT SCOTCH.—1 wine glass of Scotch whisky; 1 piece of lemon peel; fill the tumbler one-half full with boiling water.

HOT SPICED RUM.—1 teaspoonful of sugar; 1 wine glass of Jamaica rum; 1 teaspoonful of allspice and cloves, mixed; 1 piece of butter as large as half of a chestnut. Fill tumbler with hot water. (*Use small bar glass.*)

HOT RUM.—Is made the same as the hot spiced rum, omitting the spices, and grating a little nutmeg on top. (*Use small bar glass.*)

BRANDY TODDY.—1 teaspoonful of sugar; ½ wine glass of water; 1 wine glass of brandy; 1 small lump of ice. Stir with a spoon. For hot brandy toddy omit the ice and use boiling water.

WHISKY TODDY.—1 teaspoonful of sugar; ½ wine glass of water; 1 wine glass of whisky; 1 small lump of ice; stir with a spoon; for hot whisky toddy omit the ice and use boiling water.

GIN TODDY.—1 teaspoonful of suger; ½ wine glass of water; 1 wine glass of gin; 1 small lump of ice; stir with a spoon; for hot gin toddy omit the ice and use boiling water.

APPLE TODDY.—1 tablespoonful of fine white sugar; 1 wine glass of cider brandy; ½ of a baked apple. Fill the glass ⅔ full of boiling water, and grate a little nutmeg on top. (*Use small bar glass.*)

HOT APPLE TODDY.—In making the above drink, an extra large apple toddy glass must be used; mix as follows: ½ medium sized, well roasted apple; ½ tablespoonful of sugar; dissolve well with a little hot water; 1 wine glass full of old applejack; fill up the balance with hot water and mix well with a spoon; grate a little nutmeg on top

and serve with a bar spoon. If the customer should desire the above drink strained, you must use a fine strainer, such as is used for milk punches; also attention must be paid that when you roast your apples they are not done too much, but are done in a nice juicy manner and are only of the best quality. (*Use hot apple toddy glass.*)

PORT WINE SANGAREE, OR TODDY.—1½ wine glasses of port wine; 1 teaspoonful of sugar. Fill tumbler ⅔ with ice. Shake well and grate nutmeg on top. (*Use small bar glass.*)

PORTER SANGAREE.—½ tablespoonful of sugar; 1 wine glass of water, dissolved well with the sugar; 3 or 4 small lumps of broken ice. Fill the balance of the glass with porter, mix well with a spoon, remove the ice, grate a little nutmeg on top and serve. Attention must be paid so that the foam of the porter does not spread over the glass. (*Use large bar glass.*)

ALE SANGAREE.—1 teaspoonful of sugar; ½ wine glass of water, dissolved well with a spoon. Fill up the balance with ale, grate a little nutmeg on top and serve. It is customary to ask the customer if he desires old, new or mixed ale; if he desires new ale, you must prevent the foam from running over the glass; also attention must be paid in regard to the temperature of the ale, not to have it too cold or too warm. (*Use large ale glass.*)

BRANDY SANGAREE.—1 or 2 lumps of ice; ½ wine glass of water; ½ tablespoonful of sugar; 1 glass of brandy. Stir up well with a spoon; grate a little nutmeg on top and serve; strain, if desired.

SHERBET.—8 ounces of carbonate of soda, 6 ounces of tartaric acid, 2 pounds of loaf-sugar (finely powdered), 3 drachms of essence of lemon. Let the powders be *very dry*. Mix them intimately, and keep them for use in a wide-mouthed bottle, closely corked. Put 2 good-sized teaspoonfuls into a tumbler; pour in half a pint of cold water, stir briskly and drink off.

PORT WINE NEGUS.—1 wine glass of port wine; 1 teaspoonful of sugar. Fill tumbler ⅓ full with hot water. (*Use small bar glass.*)

PORT WINE NEGUS.—To every pint of port wine allow: 1 quart of boiling water; ¼ lb. of loaf-sugar; 1 lemon. Grated nutmeg to taste.

Put the wine into a jug, rub some lumps of sugar (equal to ¼ lb.) on the lemon rind until all the yellow part of the skin is absorbed, then squeeze the juice and strain it. Add the sugar and lemon juice to the port wine, with the grated nutmeg; pour over it the boiling water, cover the jug, and when the beverage has cooled a little, it will be fit for use. Negus may also be made of sherry, or any other sweet wine, but it is more usually made of port. This beverage derives its name from Colonel Negus, who is said to have invented it.

SODA NEGUS—Put half a pint of port wine, with 4 lumps of sugar, 3 cloves and enough grated nutmeg to cover a shilling into a saucepan ; warm it well, but do not suffer it to boil ; pour it into a bowl or jug, and upon the warm wine decant a bottle of soda-water.

CHERRY SHRUB.—Pick ripe acid cherries from the stem, put them in an earthen pot ; place that in an iron pot of water ; boil till the juice is extracted ; strain it through a cloth thick enough to retain the pulp, and sweeten it to your taste. When perfectly clear, bottle it, sealing the cork. By first putting a gill of brandy into each bottle, it will keep through the summer. It is delicious mixed with water. Irish or Monongahela whisky will answer instead of the brandy, though not as good.

WHITE CURRANT SHRUB.—Strip the fruit and prepare in a jar, as for jelly ; strain the juice, of which put 2 quarts to 1 gallon of rum, and 2 pounds of lump sugar ; strain through a jelly-bag.

CURRANT SHRUB.—1 pound of sugar ; 1 pint of strained currant juice. Boil it gently 8 or 10 minutes, skimming it well ; take it off, and when lukewarm, add half a gill of brandy to every pint of shrub. Bottle tight.

BRANDY SHRUB.—To the thin rinds of 2 lemons, and the juice of 5, add 2 quarts of brandy ; cover it for 3 days, then add a quart of sherry and 2 pounds of loaf sugar, run it through a jelly-bag, and bottle it.

RASPBERRY SHRUB.—1 quart of vinegar; 3 quarts of ripe raspberries. After standing a day, strain it, adding to each pint a pound of sugar, and skim it clear, while boiling about half an hour. Put a wine glass of brandy to each pint of the shrub, when cool. Mix 2 spoonfuls with a tumbler of water.

RUM SHRUB.—Put 3 pints of orange juice and 1 pound of loaf sugar to a gallon of rum. Put all into a cask, and leave it for six weeks, when it will be ready for use.

ENGLISH RUM SHRUB.—To 3 gallons of best Jamaica rum add a quart of orange juice, a pint of lemon juice, with the peels of the latter fruit cut very thin, and 6 pounds of powdered white sugar. Let these be covered close, and remain so all night; next day boil 3 pints of fresh milk, and let it get cold, then pour it on the spirit and juice, mix them well, and let it stand for an hour. Filter it through a flannel bag lined with blotting-paper into bottles; cork down as soon as each is filled.

SELTZER LEMONADE.—1½ tablespoonfuls of sugar; 4 to 6 dashes of lemon-juice; 4 or 5 small lumps of broken ice; then fill up the glass with syphon Seltzer water; stir up well with a spoon. (*Use a large bar glass.*)

LEMONADE.—1½ tablespoonfuls of sugar; 5 or 6 dashes of lemon juice; ¾ filled with shaved ice; fill up the balance with water; shake well; dress with fruit and serve with a straw. (*Use large bar glass.*)

HOT LEMONADE.—1 tablespoonful of sugar; 5 or 6 dashes of lemon juice; fill up the glass with hot water; stir up with a spoon and serve. Pour a little hot water into the glass at first, and stir a little to prevent the glass from breaking. (*Use large bar glass.*)

ORANGE LEMONADE.—1 tablespoonful of sugar; 1 dash of lemon juice; squeeze out the juice of one orange; ¾ glass filled with shaved ice; fill the balance with water, shake well and dress the top with fruit and berries in season and serve with a straw. (*Use large bar glass.*)

WINE LEMONADE.—3 or 4 dashes of lemon juice; 1 tablespoonful of sugar; fill up the glass with fine ice; 1 wine glass full of wine (either sherry, claret or port wine), whichever may be required; fill up the balance with water, shake well and dress the top with fruits and berries; serve with a straw. (*Use large bar glass.*)

SODA LEMONADE.—1 tablespoonful of sugar; 3 or 4 dashes of lemon juice; 3 or 4 small lumps of broken ice; 1 bottle of plain soda water; stir up well with a spoon, remove the ice and serve. (*Use large bar glass.*)

PUNCHES.

In making hot punch, always put in the liquor before the water. In cold punch put the water in first. It needs considerable skill and practice to compound a satisfactory punch for a large party.

BRANDY PUNCH, for a party of ten, requires ½ gallon of water; 1½ quart of brandy; 2 gills of Jamaica rum; 1 pound of sugar; juice of 3 lemons; 1 orange, sliced; ½ pineapple, pared and cut up; 1 gill of Curacoa; 1 gill of raspberry syrup; ice, and add berries. Mix the materials well together in a large bowl.

BRANDY PUNCH.—1 tablespoonful of raspberry syrup; 2 tablespoonfuls of white sugar; 1 wine glass of water; 1½ wine glasses of brandy; ½ small lemon; 2 slices of orange; a piece of pineapple. Fill the tumbler with shaved ice, shake well, and dress the top with berries; serve with a straw. (*Use large bar glass.*)

WESTERN PUNCH.—1 wine glass of brandy; ½ wine glass of Jamaica rum; ½ wine glass of Bourbon whisky; ½ wine glass of water; 1½ tablespoonfuls of powdered white sugar; ¼ of a large lemon. Fill a tumbler with shaved ice. Ornament with grapes or berries and serve with straws.

BRANDY RUM PUNCH (FOR A PARTY OF TEN).—1 pint of Jamaica rum; 1 pint of Cognac brandy; ½ pound of white loaf sugar; 3 lemons; 2 quarts of boiling water; ½ teaspoonful of nutmeg. Rub the lemons with the sugar until it absorbs the yellow of the skins, then put the sugar in the punch bowl; add the ingredients, mix thoroughly, pour in the boiling water and stir briskly. In five minutes the punch may be served.

WHISKY PUNCH.—Mix in small bar glass 1 wine glass of boiling water; one wine glass of Irish or Scotch whisky; 2 lumps of sugar. Let the sugar dissolve and pour in 1 wine glass more of boiling water. Put in a small piece of lemon rind.

CHAMPAGNE PUNCH.—1 quart bottle of wine; ¼ pound of sugar; 1 orange, sliced; the juice of a lemon; 3 slices of pineapple; 1 wine glass of raspberry or strawberry syrup; 1 quart bottle of imported Seltzer water. Ornament with fruits in season, and serve in champagne goblets.

SHERRY PUNCH.—2 wine glasses of sherry; 1 tablespoonful of sugar; 2 or 3 slices of orange; 2 or 3 slices of lemon. Fill tumbler with shaved ice, shake well and ornament with berries. Serve with a straw. (*Use large bar glass.*

CLARET PUNCH.—1½ tablespoonfuls of sugar; 1 slice of lemon; 2 or 3 slices orange. Fill the tumbler with shaved ice, and then pour in your claret and shake well. Serve with a straw.

HOT MILK PUNCH.—1 tablespoonful of sugar; ¼ wine glass of St. Croix rum; ¾ wine glass of brandy; if desired, use Jamaica rum instead of the above. Fill the glass with boiling hot milk; stir up well with a spoon, grate a little nutmeg on top and serve. In mixing the above drink, you never must use the shaker. (*Use large bar glass.*)

ORCHARD PUNCH.—2 tablespoonfuls of orchard syrup; 2 or 3 dashes of lime or lemon juice; ½ pony glass of pine-apple syrup, dissolved well with a little water; fill the glass with fine ice; 1 wine glass of California brandy. Mix well with a spoon, and ornament with grapes, oranges, pine-apple and berries, and top it off with a little port wine and serve with a straw. (*Use large bar glass.*)

GIN PUNCH.—Mix in small bar glass 1 wine glass of boiling water; 1 wine glass of gin; 2 lumps of sugar. Let the sugar dissolve, and pour in one wine glass more of boiling water. Put in a small piece of lemon rind.

TIP-TOP PUNCH.—3 or 4 lumps of broken ice; 1 pony glass full of brandy; 1 piece of loaf sugar; 1 or 2 slices of orange; 1 or 2 slices of pine-apple; 2 or 3 drops of lemon juice; fill up the balance with champagne, mix well with a spoon, dress up the top with fruits and berries in season and serve with a straw.

PORT WINE PUNCH.—½ tablespoonful of sugar; 1 or 2 dashes of lemon juice; ½ orange squeezed into it, dissolved well with a little water. Fill up the glass with shaved ice; 1½ wine glasses full of port wine; mix well with a spoon and ornament with grapes, fruits and berries in season and serve with a straw.

HOT ARRAC PUNCH.—1 or 2 pieces of lump sugar, dissolved with a little water; 3 or 4 drops of lemon juice; ¾ of a wine glass of arrac (Batavia). Fill the glass up with hot water, stir up well with a spoon, grate a little nutmeg on top and serve. (*Use hot water glass.*)

SANTA CRUZ RUM PUNCH.—1 tablespoonful of sugar; 3 or 4 dashes of lime or lemon juice; ½ wine glass of water, dissolved well; ¼ pony glass of Jamaica rum; 1 wine glass full of Santa Cruz rum. Fill up with fine shaved ice. Mix well with a spoon, ornament with fruit and berries in season and serve with a straw. (*Use large bar glass.*)

MEDFORD RUM PUNCH.—¾ tablespoonful of sugar; 2 or 3 dashes of lemon juice, dissolved well with a little water. Fill up the glass with fine shaved ice; 1¼ wine glasses of Medford rum. Flavor with a few drops of Jamaica rum; stir up well, and dress the top off with fruits and berries in season and serve with a straw. (*Use large bar glass.*)

ORGEAT PUNCH.—1½ tablespoonfuls orgeat syrup; 1½ wine glasses of brandy; juice of ½ a lemon, and fill the tumbler with shaved ice. Shake well, ornament with berries and dash port wine on top.

VANILLA PUNCH.—1 tablespoonful of sugar; 1 wine glass of brandy; the juice of ¼ of a lemon. Fill the tumbler with shaved ice, shake well, ornament with one or two slices of lemon and flavor with a few drops of vanilla extract.

CURACOA PUNCH.—1 tablespoonful of sugar; 1 wine glass of brandy; ½ wine glass of Jamaica rum; 1 wine glass of water; ½ pony glass of Curacoa; the juice of half a lemon. Fill the tumbler with shaved ice, shake well and ornament with fruit.

PINEAPPLE PUNCH (FOR TWENTY).—4 bottles of champagne; 1 pint of Jamaica rum; 1 pint of brandy; 1 gill of Curacoa; juice of 4 lemons; 4 pineapples, sliced. Sweeten with pulverized white sugar.

Put the pineapples with one pound of sugar in a bowl, and let them stand until the sugar is well soaked in the fruit; then add all the other ingredients, except the champagne. Let this mixture stand in ice for about an hour, then add the champagne. Place a large block of ice in the centre of the bowl, and ornament it with loaf sugar, sliced orange and seasonable fruits.

Serve in champagne glasses.

ROMAN PUNCH.—1 tablespoonful of sugar ; 1 tablespoonful of raspberry syrup ; 1 teaspoonful of Curacoa ; 1 wine glass of Jamacia rum ; ½ wine glass of brandy ; the juice of half a lemon. Fill with shaved ice, shake well, dash with port wine and ornament with fruits.

MILK PUNCH.—1 tablespoonful of fine white sugar ; 2 tablespoonfuls of water ; 1 wine glass of Cognac brandy ; ½ wine glass Santa Cruz rum ; ⅓ tumblerful of shaved ice. Fill with milk, shake the ingredients well together and grate a little nutmeg on top.

CLARET (IMPERIAL) PUNCH.—1 bottle of claret; 1 bottle of soda-water ; 4 tablespoonfuls of powdered white sugar ; ¼ teaspoonful of grated nutmeg ; 1 teaspoonful of Maraschino; ½ pound of ice ; 3 or 4 slices of lemon rind. Put all the ingredients into a bowl or pitcher and stir well.

NEW YEAR'S PUNCH.—5 bottles of champagne ; 1 quart of Jamaica rum ; 1 pint of Maraschino ; 6 lemons, sliced ; sugar to taste. Mix the above ingredients in a large punch-bowl, then place in the centre of the bowl a large square block of ice, ornamented on top with loaf-sugar, sliced lemons or oranges and Malaga grapes.

PRESERVATION OF LIQUORS.

THE PROPER DEGREES OF TEMPERATURE, ETC.

The progress manifest in every department of the world's transactions to-day characterizes the recent improvements in the method of dispensing beverages in every thoroughly equipped and properly-managed hotel, bar-room, or saloon. The day has gone by when the ordinary gentleman is contented to enjoy his stimulants amid mediocre surroundings. An evidence of this is seen in the elegant appointments and luxurious surroundings of the modern public-house. Not only is there an earnest endeavor on the part of the landlords to please the æsthetic tastes of the age, but there exists an evident desire to nurse the palates of their patrons, and to see that the stimulants called for are served in the best manner possible.

To be a master in his position to-day, and to satisfy his employer thoroughly, a barkeeper should be perfectly at home with all the newest methods of compounding drinks, knowing

sufficient of the strength and merits of each ingredient in a concoction of various liquors to be able to proportion them accurately and to the best advantage. That he may obtain the best results, without either waste or inefficiency, the bar-tender should make a close study of his calling in life. In this respect he will find immeasurable assistance in perusing the hints and recipes contained in this book.

A particular matter with which every first-class barkeeper should be acquainted, and, in fact, we might say that ignorance on the subject is almost unpardonable, is the proper care of liquors, wines, beers, etc.

It is our purpose to assist those who may not be as well posted as the majority of barkeepers. An important item in the care of the fluids under consideration is the degree of temperature in which they should be kept. The best wines and liquors will be utterly ruined by neglecting to provide proper receptacles for their storage. Too great a degree of coldness is just as dangerous as too much heat. There is a nice rule to be observed in providing for the temperature surrounding ales, wines, liquors, etc. It has been found that wines representing all the varieties of Rhine, claret and champagne, are best preserved in a mean temperature of 72 degrees, this being two degrees above what is commonly known as temperate.

In the wine cellars of the most celebrated foreign connoisseurs this rule is carried out invariably. The same amount of care is observed by good judges of wine in our own country. Carelessness in the storing of wines may account for the difference which is frequently found between the taste of the same brand of wine in different houses.

Porters and imported ale require extreme care, and cannot be stored too carefully. The temperature at which they are kept should be not less than 55 degrees, and certainly not more than 60 degrees Fahrenheit. The various kinds of port and sherry are best preserved at a temperature of 60 degrees Fahrenheit. The reason why they should be kept warmer than champagnes and claret is so obvious that any explanation must appear superfluous.

Ardent spirits coming under the head of rum, brandy, gin, whisky, etc., require a warmer temperature than either wine or beer; but the same degree of care must be exercised in their storage. A series of experiments have been made from time to time to learn at what temperature they should be kept, and it has been agreed by expert liquor men that whiskies, brandies, etc., hold their flavor best when the temperature of 75 degrees Fahrenheit is maintained.

With regard to lager beers and domestic ales of every kind,

the plan generally followed is a simple one. They should be kept in a temperature of 40 degrees Fahrenheit, and never allowed to receive the rays of the sun.

There are innumerable points in the caring of a stock of liquors, etc., which can be learned by experience only, and before one can consider himself thoroughly posted or an adept in matters appertaining to storage, icing, etc., numerous blunders must necessarily be made. We can only say, in conclusion, that close observation will in time bring about that degree of efficiency which we would like to see, and which every good barkeeper ought to possess.

PUBLISHERS' NOTICE.

In presenting this little but very useful work to our friends in the Liquor business we feel that they will find it of great assistance in compounding or mixing drinks for bar use. It contains a collection of receipts used by leading bar-keepers in making standard and new fancy drinks and also reliable directions for preserving native and foreign wines, beers and Liquors. It is the only complete work of the kind ever compiled. In turning its pages your attention will be called to a couple of illustrations which are true representations of our two distilleries. It is partly with the intention of bringing our well-known brands to your especial notice that we send you this little book, knowing that for many of the receipts contained herein no better Liquors can be had than ours. We take pleasure in giving you the following brief description of our works and products. Our distillery No. 1 occupies the entire block bounded by Spring, Champlin, Tousey and Mortimer Streets, and No. 2 is located on the block bounded by Pratt, William and Spring Streets. They are the largest distilleries in the State, No. 1 having a capacity of 2,000 bushels, and No. 2, 1,600 bushels, daily. Our regular products are Rye, Bourbon and Malt

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